



Established in 1969, Wakefield Wines is proudly family owned & operated. At Wakefield the importance of family is paramount. These values extend to the operation of every aspect of the business as well as the engagement with and leadership of the Australian wine industry.

INTRODUCTORY SALE GOOD THRU THE END OF JUNE



2016 Riesling

List: \$199.95 Sale: \$160.00

Varietal: 100% Riesling

Region: Clare Valley, Australia

Winemaking: The juice was delicately extracted at zero to very low pressure and then settled in stainless steel tanks for 48 hours prior to fermentation. A range of yeast strains were used across the different fruit parcels comprising this blend. Following primary fermentation, the wines were chilled, racked and stabilized to lock in the natural intensity and purity of the fruit flavors. The wine was then filtered and immediately prepared for bottling in June 2015.



2014 Shiraz

List: \$199.95 Sale: \$160.00

Varietal: 100% Shiraz

Region: Clare Valley, Australia

Winemaking: Once harvested, the fruit was quickly transferred to the winery and de-stemmed. Primary fermentation was carried out in stainless steel fermenters then the grapes were pressed using a pneumatic bag press with all pressings returned to add weight and texture to the wine. The wine was then transferred to 10% French oak and the remainder in water bent American oak barrels for secondary, malolactic fermentation. The wine was matured in American oak for twelve months followed by fining, minimal filtration and then bottling.



2014 Cabernet Sauvignon

List: \$199.95 Sale: \$160.00

Varietal: 100% Cabernet Sauvignon

Region: Clare Valley, Australia

Winemaking: Fermentation was carried out in the winery's original "Potter" fermenters, which allow for excellent control of skin maceration and colour and tannin extraction. Some parcels were left on skins for a further 2 weeks to increase tannin structure of the overall wine. The wine was gently pressed to French oak barrels for completion of malolactic fermentation. Post MLF the wine was matured for at least 12 months in French oak barrels (10% new and remaining 1 to 4-year-old) prior to final blending and then bottling.



2013 Cabernet Sauvignon Jaraman

List: \$239.95 Sale: \$168.00

Varietal: 100% Cabernet Sauvignon

Region: 55% Clare Valley & 45% Coonowarra, Australia

Winemaking: After harvesting, the grapes for this wine were de-stemmed and transferred to potter fermenters where the juice was fermented using a Cabernet-specific yeast isolate. Gentle mixing using the gas mixing system occurred 2 - 3 times over the course of the day. Post fermentation, a small percentage of the fruit was left 'on skins' and soaked for around 4 weeks to achieve better integration of tannins. The wine was then gently pressed to tight-grained French oak hogshead barrels (50% 1 year old, 50% 2-3-year-old) for secondary, malolactic fermentation. After oak maturation, the wine was fined, filtered and bottled in November 2014.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY